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L1 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2003 ACS  
AN 1990:551108 CAPLUS  
DN 113:151108  
TI Stabilization of anthraquinone dyes by flavonoids in food  
IN Nishimura, Masato; Washino, Ken; Horikawa, Yuji; Moriwaki, Masamitsu;  
Matsumoto, Emiko  
PA San-Ei Chemical Industries, Ltd., Japan  
SO Jpn. Kokai Tokkyo Koho, 4 pp.  
CODEN: JKXXAF  
DT Patent  
LA Japanese  
IC ICM A23L001-272  
CC 17-6 (Food and Feed Chemistry)  
FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE				
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PI	JP 02031660	A2	19900201	JP 1988-179474	19880719 <--				
PRAI	JP 1988-179474		19880719						
AB	Anthraquinone-type dyes in food are stabilized by the presence of flavonoids. The stability of cochineal Red dye in a beverage was demonstrated by adding rutin. Eighteen other flavonoids are claimed as stabilizers.								
ST	anthraquinone dye stabilizer food; flavonoid anthraquinone dye food								
IT	Food								
	(anthraquinone dye stabilization by flavonoids in)								
IT	Beverages								
	(anthraquinone dye stabilization by flavonoids in)								
IT	Flavonoids								
	RL: BIOL (Biological study)								
	(anthraquinone dye stabilized by, in food)								
IT	Dyes, anthraquinone								
	(stabilization of, by flavonoids in food)								
IT	117-39-5, Quercetin	153-18-4, Rutin	480-15-9, Datiscetin	480-16-0,					
	Morin	489-35-0, Gossypetin	490-31-3, Robinetin	491-67-8	491-70-3,				
	Luteolin	520-18-3, Kaempferol	520-32-1, Tricin	520-34-3,	Diosmetin				
	520-36-5, Apigenin	528-48-3	548-58-3, Primetin	548-83-4,	Galangin				
	27740-01-8, Scutellarin								
	RL: BIOL (Biological study)								
	(anthraquinone dye stabilization by, in food)								
IT	72-48-0, Alizarin	1343-78-8, Cochineal							
	RL: BIOL (Biological study)								
	(dyes, stabilization of, by flavonoids in food)								
IT	18499-92-8, Kermes??? (dye)								
	RL: PROC (Process)								
	(stabilization of, by flavonoids in food)								

10/02/2003